

192
249
7. BREWING & FERMENTING
MASHING.

389/878
1878

389-1878

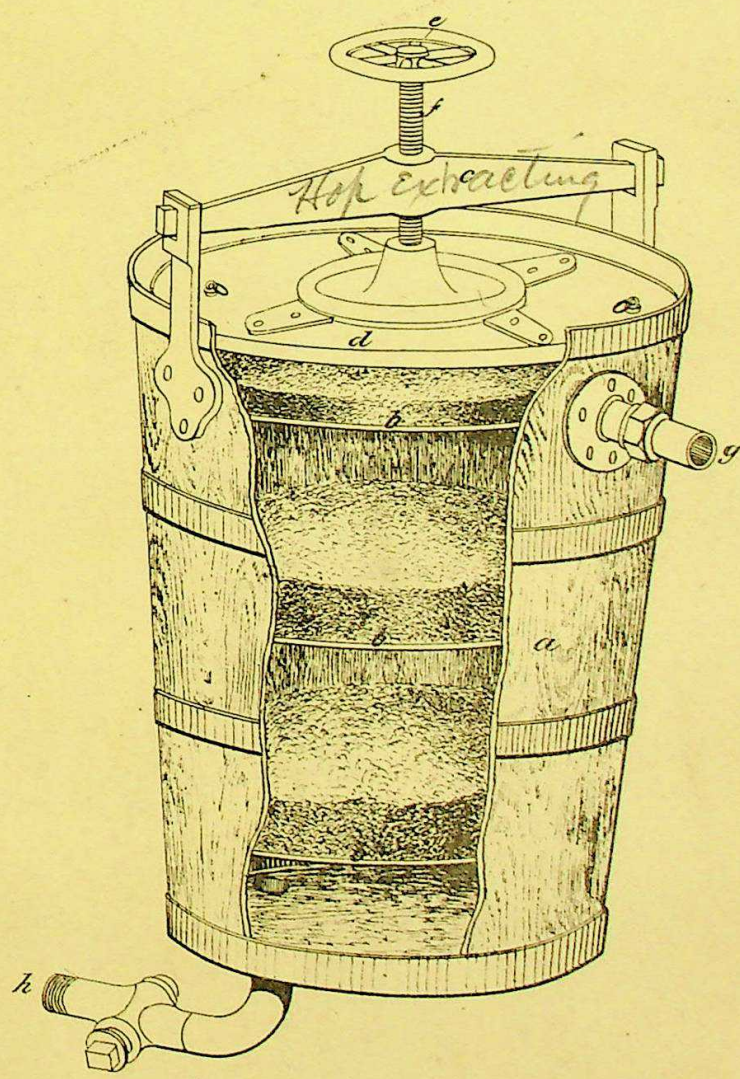
1878

18. ALCOHOL.
Mashing-
Wort,
Hopping.

A.D.1878. JAN.30. N°389.
HODSON'S SPECIFICATION.

(1 SHEET)

mashing



426/11

1878 (1)

RECORDED



A.D. 1878, 30th JANUARY. N° 389.

Treatment of Hops and Beer.

LETTERS PATENT to John Hodson, of 3, The Terrace, Clapham Common, in the County of Surrey, Brewer, for the Invention of "IMPROVEMENTS IN THE TREATMENT OF HOPS AND BEER, AND IN APPARATUS EMPLOYED THEREFOR."

Sealed the 2nd April 1878, and dated the 30th January 1878.

PROVISIONAL SPECIFICATION left by the said John Hodson at the Office of the Commissioners of Patents on the 30th January 1878.

JOHN HODSON, of 3, The Terrace, Clapham Common, in the County of Surrey, Brewer. "IMPROVEMENTS IN THE TREATMENT OF HOPS AND BEER, AND IN
5 APPARATUS EMPLOYED THEREFOR."

The improvements in the treatment consist in first extracting from hops their properties readily soluble in a cold menstruum, and in afterwards exhausting the remaining constituents by boiling the said hops in the ordinary way.

The improvements in the apparatus consist in the construction and use of one or
10 more extractors or filters fitted with doors or openings, and each furnished with one or more perforated moveable or fixed trays, or equivalents therefor, for holding hops. Also in fitting or supporting such trays at convenient distances apart in one or a series of suitable chambers or receptacles furnished with suitable doors, apertures, and inlet and outlet pipes, the chambers being made deeper than the
15 depth of the hops they are intended to hold, so as to afford space for their swelling up when the beer is passed over or through them.

The improvements may be performed by making the apparatus of metal or wood, or of metal and wood combined, or of other convenient material, and may be carried out by fitting the trays in their chambers about 12 inches apart, and placing on
20 each tray a layer of dry hops, about six inches deep, the total quantity of hops necessary being about half the quantity of hops that would be ordinarily used for hopping down the same quantity of beer in the cask.

In carrying out my said Invention, I pass or filter beer before, during, or after fermentation through a layer or stratum of hops placed in the improved or other

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Hodson's Improvements in the Treatment of Hops and Beer.

filter, as herein-béfore described, into a racking back or other suitable vessel of sufficient size to receive the whole quantity of beer operated upon, after which the whole or any desired portion of the saturated hops is pressed to remove the beer therefrom, and also washed or otherwise treated, and the hops can afterwards be used in the copper. 5

By the foregoing treatment, the essential oils of the hop, which it is well known volatilize upon boiling, are preserved, and the desired aroma and flavour are immediately imparted to the beer, which at present can only be obtained after the beer has been hopped down and shived for some time.

The beer is also clarified and purified by the removal of the feculent and yeasty particles. 10

The objection to the large quantity of dry hops so often used in the carriage casks is overcome.

SPECIFICATION in pursuance of the conditions of the Letters Patent filed by the said John Hodson in the Great Seal Patent Office on the 27th July 15 1878.

JOHN HODSON, of 3, The Terrace, Clapham Common, in the County of Surrey, Brewer. "IMPROVEMENTS IN THE TREATMENT OF HOPS AND BEER, AND IN APPARATUS EMPLOYED THEREFOR."

The improvements in the treatment consist in first extracting from hops their 20 properties readily soluble in and by means of a cold or alcoholic menstruum, and in afterwards exhausting the remaining constituents by boiling the said hops in the ordinary way.

The improvements in the apparatus consist in the construction and use of one or more extractors or filters fitted with doors or openings, and each furnished with 25 one or more perforated moveable or fixed trays, or equivalents therefor, for holding hops. Also in fitting or supporting such trays at convenient distances apart in one or a series of suitable chambers or receptacles furnished with suitable doors, apertures, and inlet and outlet pipes, the chambers being made deeper than the depth of the hops they are intended to hold, so as to afford space for their swelling 30 up when the beer is passed over or through them.

The improvements may be performed by making the apparatus of metal or wood, or of metal and wood combined, or of other convenient material, and may be carried out by fitting the trays in their chambers about 12 inches apart, and placing on each tray a layer of dry hops about six inches deep, the total quantity of hops 35 necessary being about half the quantity of hops that would be ordinarily used for hopping down the same quantity of beer in the cask.

In carrying out my said Invention, I pass or filter beer during or after fermentation through a layer or layers of hops placed in the improved or other filter, as herein-béfore described, into a racking back or other suitable vessel of sufficient 40

Hodson's Improvements in the Treatment of Hops and Beer.

size to receive the whole quantity of beer operated upon, after which the whole or any desired portion of the saturated hops is pressed to remove the beer therefrom, or otherwise treated, and the hops can afterwards be used in the copper.

- 5 By the foregoing treatment, the essential oils of the hop, which it is well known volatilize upon boiling, are preserved, and the desired aroma and flavour are immediately imparted to the beer, which at present can only be obtained after the beer has been hopped down and shived for some time.

The beer is also clarified and purified by the removal of the feculent and yeasty particles.

- 10 The objection to the large quantity of dry hops so often used in the carriage casks is overcome.

- The accompanying Drawing is intended to serve as an illustration of a practical and convenient way of constructing the apparatus, in which *a* is a bucket or receptacle fitted with trays *b* holding hops. *c* is a cross head, through which passes
15 a screw *f* fitted to a lid *d* and supplied with a wheel handle *e* in such manner that the lid *d* can be removed and firmly fixed in place. *g* is an inlet pipe, and *h* outlet.

From what has been said before the mode of using the apparatus needs no further description.

- 20 In witness whereof, I, the said John Hodson, have hereunto set my hand and seal, this Twenty-sixth day of July, in the year of our Lord One thousand eight hundred and seventy-eight.

JOHN HODSON. (L.S.)

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1878.